

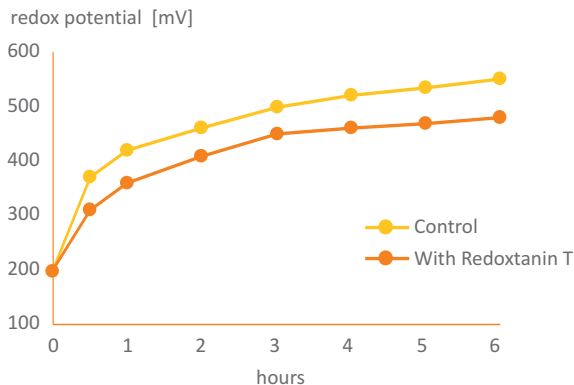
# REDOXTANIN T

Polyphenolic-fraction protection for red grape varieties during harvesting

## CHARACTERISTICS

**Redoxtanin T** protects red grape varieties and musts against oxidation. When applied directly to grapes, it helps protect their polyphenolic compounds.

**Redoxtanin T** effectively displaces oxygen, drastically decreasing initial concentration levels to prevent the must from browning before fermentation.



Increase in redox potential over time in a Tempranillo must. Control: Untreated must. With Redoxtanin T: dose of 8 g/100 kg.

## APPLICATIONS

With grapes and musts used to produce red wines:

- **During harvesting:** protects the fruit against oxidation before it reaches the winery.
- **In the receiving hopper:** protects the grapes against direct contact with oxygen.
- **In lower-quality vintages:** prevents and protects against *laccase* and oxidases.

## COMPOSITION

Potassium metabisulphite, ascorbic acid and condensed and hydrolyzable tannin.

## ORGANOLEPTIC QUALITIES

Gives the wine a fresher nose and an intense colour that accentuates its youthful notes.

## DOSAGE

**Standard-quality vintages** 6 - 10 g/100 kg

**Lower-quality vintages** 10 - 12 g/100 kg

*Total sulphur dioxide content may not exceed 150 mg/l for red wines. If the amount of residual sugar (expressed as glucose plus fructose) equals or exceeds 5 g/l, the permitted value for red wines is 200 mg/l*

## INSTRUCTIONS FOR USE

- 1.- Sprinkle the product over the grapes or make up an aqueous solution, dissolving the product in 10 times its weight of water and then mixing thoroughly.
- 2.- Add immediately to the must.

## PHYSICO-CHEMICAL PROPERTIES

pH al 1 %	< 4
Ash [%]	< 60
Moisture [%]	< 2
Sulphur dioxide[%]	25 - 30

## PHYSICAL APPEARANCE

Beige powder.

## PACKAGING

1 kg packs.

## STORAGE

Store in the original packaging in a cool, dry place.

REGISTRATION: R.G.S.A: 31.00391/CR

*This product complies with the International Oenological Codex and EC Regulation No 606/2009.*